5:Cooper E-4 (no date) 1946 SG4 Araucanians SG4

222 137 **Wild plant foods.**—Of the noncultivated plant foods, the most important was piñons, the seeds of the Chilean pine (*Araucaria imbricata*) which grows in the Nahuelbuta coastal range as well as in the main Andean Cordillera. The natives came from considerable distances to gather the piñons in season. The number of distinct species of wild plants exploited, a good many of them intensively, as food sources was very large, totaling probably a good 75 to 100. One *Mapuche* alone, Coña, lists nearly 80 (Moesbach, 1936, pp. 30–31, 87–106). These included: Roots, and tubers—liuto (*Alstroemeria ligtu*), liwū (*Sisyrinchium* sp.), huanqui (*Dioscorea* sp.), gadu (*Conanthera bifolia*), and others; rhizomes of a fern, añpe (*Alsophila quadripinnata*); fruits and berries—myrtle (*Myrtus ugni*, *M. luma*, and others), "barberry" (*Berberis darwinii*, *B. congestiflora*, and others), boldo (*Boldea fragrans* or *Peumus boldus*), peumo (*Cryptocarya rubra*), maqui (*Aristotelia maqui*), kopiu (*Lapageria rosea*), kowūll (*Lardizabala biternata*), doka (*Mesembryanthemum chilense*), mulul (*Ribes glandulosum*), nāyu (*Greigia sphacelata*), mulluen (*Elaeagnus rubrum*), apples (feral: post-Columbian, of course), and others; "hazelnuts" (*Guevina avellana*); seeds—lleuque (*Podocarpus andina*), and lanco, lanko (*Bromus stamineus*, or *B. unioloides*); ṣalka, peticles of paṣka (*Gunnera scabra* or *G. chilensis*); leaves and greens—graciola (*Gratiola peruviana*), placa (*Mimulus luteus*) (in Moesbach, 1936, p. 100, leaves eaten as Europeans eat salad); many species of mushrooms; algae (seaweeds)—*Durvillaea utilis* (giant kelp), *Ulva lactuca* (sea-lettuce), *U. latissima*. Coña (in Moesbach, 1936, p. 20) lists as scarcity foods resorted to after the crop-foods were exhausted, in addition to ṣalka and añpe above-mentioned, the following, some of which are of Old World origin, but without giving details: Yuyo (*Brassica campestris*), yerba mora (*Solanum nigrum*), yerba buena (*Mentha pulegium*, *M. viridis*), cardo, treltro (apparently *Silybum marianum*, *Cynara cardunculus*).

● 146 In view of the great number and variety of cultivated and wild plant foods used by the *Araucanians* in the past, their plant dietary probably provided them with an adequate supply of the essential mineral and vitamin nutrients. The chief lack, from our point of view, is in green-leaf vegetables. As regards quantity, it would seem [261] from our sources that the *Araucanians* usually enjoyed food sufficiency, if not abundance: there were seasons of relative scarcity, but there is little indication of recurrent or even occasional famines proper.

224 **Hunting.**—Hunting and trapping seem to have played a very minor role in *Mapuche-Huilliche* economy, to judge from rare statements such as those of Molina (1901, p. 124) and Coña (in Moesbach, 1936, p. 26), and from the scant attention given to the subject in our many earlier extensive first-hand accounts of *Araucanian* culture. Four-footed game appears to have been relatively scarce in the southern